

MARLEY SPOON



Sirloin Steak Pizzaiola

with Roasted Broccoli



30-40min



2 Servings

Break out the red checkered table cloth! This Italian dinner is better than your local red sauce joint. Steak Pizzaiola is Neapolitan tradition, and for a good reason—it's delicious! This simple method of simmering seared steaks in a rich tomato sauce makes for a super flavorful and uber tender piece of meat that's still perfectly pink in the center.

What we send

- 14½ oz can whole peeled tomatoes
- garlic
- 1 yellow onion
- 1 pkt beef broth concentrate
- ¼ oz dried oregano
- ½ lb broccoli
- 10 oz pkg beef tenderloin

What you need

- olive oil
- sugar
- kosher salt & pepper
- butter ¹

Tools

- medium skillet
- rimmed baking sheet

Allergens

Milk (1). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 490kcal, Fat 33g, Carbs 26g, Protein 28g



1. Prep ingredients

Preheat oven to 425°F with a rack in the center position.

Using kitchen shears, cut **tomatoes** directly in the can until coarsely chopped.

Finely chop **1 teaspoon garlic**. Halve **onion**, then thinly slice one half (save rest for own use).



4. Sear steaks

Meanwhile, pat **steaks** dry; season generously with **salt** and **pepper**. Heat **1 tablespoon oil** in reserved skillet over medium-high. Cook steaks until browned and rare, about 2 minutes per side; transfer to a plate.



2. Build sauce

Heat **1 tablespoon oil** in a medium skillet over medium. Add **onions** and **garlic**. Cook, stirring, until softened, 3-4 minutes. Add **tomatoes and their juices, broth concentrate, ¼ cup water, 1½ teaspoons oregano**, and a **pinch of sugar**. Bring to a boil; cook, stirring occasionally, until reduced to 2 cups, 3-4 minutes. Transfer to a bowl. Wipe out skillet; reserve for step 4.



5. Finish sauce

Return **sauce** to same skillet and heat over medium-high. Stir in **1 tablespoon butter**, then reduce heat to medium. Season to taste with **salt** and **pepper**.

Return **steaks** to skillet, spooning sauce over. Cook, turning occasionally, until medium-rare, about 2 minutes. Transfer steaks to a cutting board, and thinly slice steaks, if desired.



3. Roast broccoli

While **sauce** simmers, cut **broccoli** into 1-inch florets, if necessary. Toss on a rimmed baking sheet with **1 tablespoon oil**; season with **salt** and **pepper**. Roast on center oven rack until browned in spots and tender, 7-9 minutes.



6. Serve

Spoon **some of the sauce** onto plates, top each with **steak** and spoon **remaining sauce** over top. Serve **steak pizziola** with **roasted broccoli** alongside. Enjoy!